



Pig Pickin' Fries

INGREDIENTS

6 oz. Lamb's Seasoned® Original Recipe Wedge Cut Fries (C27)

3 oz. Secret Sauce

1 gal. apple cider vinegar

1 (28 oz.) bottle ketchup

½ cup cola

2¼ cups firmly packed brown sugar

¼ cup salt

¼ cup crushed red pepper

1 Tbsp. ground black pepper

½ tsp. ground cloves

DIRECTIONS

<div>Secret Sauce</div>

1. In a large stainless steel pot over medium-high heat, combine all sauce ingredients; bring to a boil.

Pig Pickin' Bowl

1. Place 6 oz. of Lamb's Seasoned® Original Recipe Wedge Cut Fries prepared according to package directions in the bottom of a shallow bowl.
2. Top wedges with shredded Carolina pork glazed with 3 oz. of Secret Sauce.

Yield

1+ portions